



## SAURABH TANEJA

---

B-48, Sunder Apartment, Plot no-13, Sector no-14, Rohini, Delhi-110085, India.

Cell#: 00 91 8851990904, 00 91 9873717857 Land line#: 0091 11 27565253

Email: tanejasaurabh@hotmail.com

### **PROFESSIONAL OBJECTIVE**

To work with an organisation which provides me with opportunities to put all my experience to practice and enhance it all the more and thereby helping the organisation and myself to grow together.

### **PROFESSIONAL QUALIFICATION**

- Successfully completed **Post Graduate Diploma in Business Administration (Marketing)** from **Welingkar Institute of Management Development & Research**, Mumbai, India.
- Successfully completed **B.A. in Hospitality Management** under **Robert Gordon University**, Aberdeen, Scotland, U.K.
- Successfully completed 3 years' **Diploma** course in **Hotel & Catering Management** from **I.A.M.** (Institute of Advanced Management), Kolkata (W.B.) recognised by A.I.C.T.E., Govt. of India.

### **WORK EXPERIENCE**

- Effective March 8 2021, working as an **Executive Chef** at **The Oberoi Cecil**, Shimla.
- With effect from 3<sup>rd</sup> August 2015, promoted and transferred to **The Maidens Hotel** (*a heritage hotel since 1903*) as an **Executive Chef** till 7<sup>th</sup> March 2021.
- Worked as a **Senior Sous Chef, Banquet** kitchen, at hotel **The Oberoi New Delhi** from 11<sup>th</sup> August 2014 till 1<sup>st</sup> August 2015.

- Worked as a **Sous Chef** at **Taipan**, the Chinese specialty restaurant at **The Oberoi New Delhi** from 1<sup>st</sup> September 2012 till 10<sup>th</sup> August 2014.
- Worked as **Senior Kitchen Executive** at **threesixty**, the all day dining multi cuisine restaurant serving Continental, Indian and Asian cuisine at **The Oberoi New Delhi**, from Oct 22<sup>nd</sup> 2007 till August 31<sup>st</sup> 2012.
- Worked as **Jr. Sous Chef** at **Wasabi By Morimoto**, the Japanese specialty restaurant at hotel **Taj Mahal Palace & Tower**, Mumbai from April 1<sup>st</sup> 2007 till Oct 8<sup>th</sup> 2007.
- Worked as Asst Chef (Senior C.D.P) at Wasabi By Morimoto from April 1<sup>st</sup> 2005 to March 31<sup>st</sup> 2007.
- Worked as C.D.P at Wasabi By Morimoto from Aug 13<sup>th</sup> 2004 to March 31<sup>st</sup> 2005.
- Worked as a Commis at **T.K's** (Teppanyaki Kitchen), the Oriental Specialty Restaurant at hotel **Hyatt Regency, New Delhi** from Oct 17<sup>th</sup> 2002 till Aug 5<sup>th</sup> 2004.
- Worked as a Commis in the **Continental Cold Kitchen**, at **The Oberoi Amarvilas, Agra** from 1<sup>st</sup> June 2002 to 14<sup>th</sup> October 2002.

## ACCOLADES

- Hosted the **Honourable President of India**, Shri **Ram Nath Kovind** at The Oberoi Cecil, Shimla.
- Received **letter of Appreciation** from the **Honourable Ambassador of India**, for successfully conducting **Indian Food Festival** at **Nur- Sultan, Kazakhstan**.
- Successfully completed training in **Catering (Level 2) – Food Safety Supervisor** by **FSSAI**.
- Successfully participated in online training on **COVID 19** guidelines for food handlers by **FSSAI**.
- The Ministry of Tourism awarded **The Oberoi New Delhi** as **The Best Five Star Deluxe Hotel** in India in the year 2013 and 2015.
- **Threesixty** was awarded **The Best All Day Dining (Hotels)** in Delhi by Times Food Awards for consecutive five years, 2007 till 2012.
- **HT City Crystals** awarded Threesixty as **The Finest Restaurant** in Delhi in the people's choice award. (2012)
- Threesixty was awarded as **The Best All Day Dining** in Delhi by **Vir Sanghvi** for the year 2012
- Independently opened the **Teppanyaki** section at **Wasabi by Morimoto**.

- Actively involved in the **opening of Wasabi by Morimoto**, the Japanese specialty restaurant at hotel Taj Mahal Palace & Tower, Mumbai and worked under the iron **Chef Masaharu Morimoto**.
- **Wasabi** was listed among the top **80 great new restaurants** of the world by the **Conde Nast Traveler magazine of U.S (May 2005 issue)**
- Hotel **Taj Mahal Palace & Tower** Mumbai was awarded with the **Conde Nast best food award** on being **number one in Asia and number seven in the world** (Dec 2005)
- **Wasabi** was listed among the **top 100 restaurants of the world**. The list being announced by the Restaurants magazine of U.K (Apr 2006)
- Hotel **Taj Mahal Palace & Tower** is being **ranked 43<sup>rd</sup>** in the magazine **Best Hotels of The World 2006**.
- Received **Letter of Appreciation** from the **Executive Chef** of Hotel Hyatt Regency, New Delhi.

### **CORE COMPETENCIES**

**Guest Focus:** Never say a “NO” to any guest request. Do not like any guest stepping out of the restaurant Hungry or Angry.

**Leadership:** Leading a well known team from fresher to pre-opening team members. Understand each and every individual’s skill and needs and place them in situations where they can be at their efficient best.

**Team Building:** Knowing each and every individual worth his salt and cross training them in different sections for multi- skilling them for the benefit of the organization and the individual.

**Financials:** Handling and having a thorough knowledge of costs involved in running a Kitchen. Knowledge of Capital expenditure and Operational Budgets.

## **DUTIES AND RESPONSIBILITIES**

- Materials Management.
- Budgeting.
- Cost Control.
- Menu Planning.
- Staff Supervision.
- Carrying out Food Festivals.
- Day to day training of subordinates.
- Planning and Organising.
- Inventory control.
- Overlooking Butchery operations.
- Coordination with Food & Beverage service, Purchase and Engineering.
- Ensuring that proper HACCP certified standards are maintained in the kitchen.

## **TRAINING PROGRAMS ATTENDED**

- Undergone various online training programs conducted by **Typsy- Online Hospitality Training**, such as **Effective Communication with Staff, Better Food Cost Management, Relationships for Leaders, Food Allergies, Food Safety & Hygiene.**
- Undergone various online courses conducted by **World Health Organization** with regards to **COVID 19** guidelines.
- Undergone practical exposure training (Teppanyaki, Sushi & Sashimi) taken by Chef Koji Kanegae (Chef-de-Cuisine), Grand Hyatt Fukuoka.
- Undergone various classes and crash courses set by Hyatt International Corporation (Chicago) at Hyatt Regency (Delhi) viz.:
  - Winning Ways
  - Telephone Skills
  - Selling & Up selling Techniques
  - Exceeding Guests' Expectations
  - Communication Skills

- Fire Fighting
- Complaint Handling

### **PERSONAL INFORMATION**

- Father's Name            Mr. D. K. Taneja
- Marital Status           Married
- Date of Birth             September 12, 1981
- Nationality               Indian
- Passport.                Valid Indian National Passport
- Languages Known       English, Hindi, Punjabi

### **REFERENCE**

- Available on request.

**(SUARABH TANEJA)**